

How can I use my enFuso apple cranberry white balsamic vinegar?

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Our seasonal apple cranberry balsamic features crisp apple flavor coupled with tangy cranberry; the perfect combination for adding fall flavors to you salads, meats, spreads and sauces.

Apple Cranberry Balsamic Glaze/Sauce for Pork or Chicken:

Melt 1 tablespoon butter in heavy medium skillet over medium-high heat.

Add ½ cup chopped onion and 1 Tbspn chopped fresh rosemary; sauté until onion softens (about 3 minutes).

Add ½ cup low-salt chicken broth and 1/3 *apple cranberry balsamic vinegar*; whisk while cooking down to desired consistency (about 2-5 minutes).

(Alternative, add garlic when saute'ing onions, add fresh cranberries when adding the broth.)

Apple Cranberry Balsamic Onion Marmalade for toast or condiment:

Heat Meyer lemon olive oil in a medium saucepan over medium heat. Add ½ cup chopped onion, 1 Tspn salt and a few turns of black pepper and sauté until the onion is caramelized (about 15 minutes).

Add 2 cups cranberries, ½ cup brown sugar, ½ cup *apple cranberry balsamic vinegar* and ¼ cup fresh orange juice.

Bring to a boil then reduce to a simmer. Cook until the sauce is jam-like in consistency, about 40 minutes stirring occasionally. Cool transfer to a container cover and refrigerate up to one week.

Apple Cranberry Salsa (An accompaniment to any grilled item)

Combine ½ cup chopped green apples, ½ cup chopped fresh or thawed frozen cranberries, 2-3 chopped thin green onions, and 3 tablespoons of chopped fresh cilantro. Blend 1/3 cup *apple cranberry balsamic vinegar reduction*, juice of a fresh lime, a Tbspn of honey, and 1/8 Tspn ground cumin; mix with chopped items.

Apple Cranberry Balsamic Baby Greens Salad

Whisk together ½ cup *apple cranberry balsamic vinegar* and ½ cup extra virgin olive oil. Add 1 finely chopped shallot and fresh ground salt and pepper to taste. Pour over fresh baby greens topped with dried cranberries, chopped green apples, chopped walnuts, and crumbled feta cheese.